

Unsung Duxbury

Unsung Duxbury is a continuing series profiling the work of Duxbury's unsung town employees. If you know a deserving nominee, please drop a line to editor@duxburyclipper.com

Name: Peter Dewey

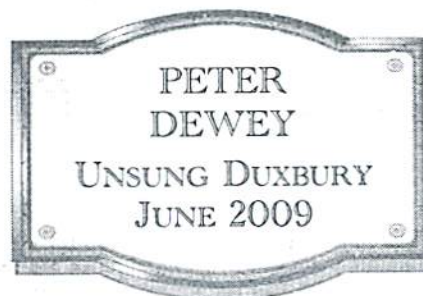
Position: Food Service Manager at the Senior Center.

How long have you worked for the town: I started as the Food Service Manager at the Senior Center in 2002.

What did you do before working here: From 1998-2002 I was the owner and manager of Peri's Restaurant in Easton. Before that, from 1992-1998, I was the food and beverage manager at the New England Aquarium.

What do you like most about your job: The best part of my job is working with staff, but most of all I enjoy the seniors—I enjoy their wit and their years of knowledge. They are inspiring to be around. I love providing for them and making their day a little better.

What's the biggest challenge: To be able to serve a healthy and tasty meal, for a reasonable cost, that allows us to maintain this program according to the budget.



What do you like to do in your free time: I love to walk along the beach, and I enjoy time on my boat, but most of all I enjoy the time with my family.

Please recommend a favorite book or movie: My favorite

book is "Love Story," and my favorite movie is "The Sound of Music."

Please tell why you nominated this person as Unsung Duxbury contributor: I am fortunate to be surrounded with a staff that is both caring and passionate about the work they do. Each staff member at the Senior Center stands out for their uniqueness, but I'd like to recognize Peter Dewey for all that he does to make the food service program at the Senior Center a success. Each morning Peter is the first to arrive at the center. He makes the coffee and serves up treats so we are able to welcome our earliest of guests. Then he begins the process of cooking a hot meal for seniors who are homebound. Typically he prepares between 25-35 meals to be delivered each day. After he has completed that task, he begins the next round of cooking—he prepares approximately 40 fresh meals for the seniors who join on site for lunch Monday through Thursday. What amazes me is that Peter does all this in 19 hours a week! In addition to preparing the meals, Peter orders all the food and food service supplies for the meal program. This includes making extra trips to the grocery store to buy fresh fruit and "the little extras" so we have the needed supplies to make lunches every day. When he goes on vacation or takes a day off—it takes four of us to perform his job and we have a true understanding and appreciation of how much he does during the hours he works.

— Senior Center Director Joanne Moore